

# Christie's

GULF COAST SEAFOOD ★ STEAKS ★ PO BOYS & SANDWICHES

ESTABLISHED BEFORE YOU WERE BORN

## DINING ROOM MENU

103 YEARS- SINCE 1917

WE ONLY BUY FRESH PRODUCTS IN LIMITED QUANTITIES.  
FOR THIS REASON SOME ITEMS MAY SELL OUT

### APPETIZERS

- OYSTERS ROCKEFELLER (6) 15.00  
BAKED OYSTERS WITH SPINACH, BACON, CRAB, CREAM, PARMESAN
- OYSTERS THERMIDOR (6) 15.00  
BAKED OYSTERS WITH WINE CHEESE SAUCE, CRAB, MELTED CHEDDAR
- COLD BOILED SHRIMP (12) 14.00
- FRIED CALAMARI 12.00                      HOUSE ONION RINGS 7.00
- CRISPY CRAB BALLS 12.00
- (6) GULF SHRIMP COCKTAIL 12.00              SHRIMP LOUIE 10.00
- FRIED CRABFINGERS WITH FRIES 15.00
- TEXAS FRIED OYSTERS W/PICO & CHIPOTLE RANCH 12.00
- TARAMA DIP 12.95 WHIPPED GREEK CAVIAR

### SOUPS & SALADS

- LARGE GREEK OR CAESAR SALAD 12.00
- CHOPPED ROMAINE WEDGE SALAD 9.00  
BACON, BLEU CHEESE, TOMATOES
- DINNER SALAD 7.00              GREEK VILLAGE SALAD 9.00

\*SEE DRESSING CHOICES AT BOTTOM OF MENU

### ADD-ONS:

- GRILLED OR BLACKENED CHICKEN +6.95
- COLD, SAUTÉED OR BLACKENED GULF SHRIMP +7.95
- SALMON +7.95                      FRIED CALAMARI +5.95
- CRAWFISH BISQUE CUP 7.95 BOWL 9.95
- SHRIMP GUMBO CUP 7.95 BOWL 9.95

### FAMOUS GULF OF MEXICO SHRIMP

- 🌀 FAMOUS FRIED SHRIMP (5) 17.00 (6) 19.00 (9) 23.00  
SERVED WITH FRIES AND SALAD

- FRIED SHRIMP & CATFISH 22.95  
SERVED WITH FRIES AND SALAD

- FRIED SHRIMP & FRIED OYSTERS 22.95  
SERVED WITH FRIES AND SALAD

- SHRIMP COMBINATION 22.00  
FOUR (4) FRIED SHRIMP AND TWO (2) STUFFED SHRIMP.  
SERVED WITH FRIES AND SALAD

- STUFFED SHRIMP 19.00  
FIVE (5) SHRIMP WITH HOMEMADE CRABMEAT STUFFING.  
SERVED WITH FRIES AND SALAD.

- GRILLED OR BLACKENED SHRIMP 19.00  
ADD SAUTÉED JUMBO LUMP + 10.00  
YOUR CHOICE OF GRILLED OR BLACKENED SHRIMP.  
SERVED WITH DIRTY RICE AND SALAD

- SPICY BLACKENED SHRIMP ALFREDO 16.00  
SERVED WITH SALAD

- SHRIMP OR CRAWFISH ETOUFFEE OR CREOLE 22.00  
SERVED WITH DIRTY RICE AND SALAD

- SHRIMP SANTORINI 22.00  
GULF SHRIMP, GREEK TOMATO OUZO SAUCE, FETA CHEESE CRUMBLES  
SERVED WITH WHITE RICE AND SALAD

### PO-BOYS & SANDWICHES

- 🌀 1917 FAMOUS FISH "SANDWICH" 15.95

FRIED OR BLACKENED FILLET OF FISH SERVED ON OUR  
TOASTED BREAD WITH LETTUCE AND TOMATOES.  
SERVED WITH FRIES. IT'S REALLY A PO-BOY BUT THE  
NAME STARTED AS A SANDWICH. IT IS BIG AND DELICIOUS!

- SHRIMP OR CATFISH POBOY SERVED WITH FRIES. 14.95

- OYSTER BLT POBOY 17.95

BACON, LETTUCE, TOMATO, FRIED GULF OYSTERS SERVED WITH FRIES,  
COLESLAW AND CHIPOTLE RANCH SAUCE ON THE SIDE.

- CHICKEN SANDWICH 12.95  
WITH BACON AND SWISS-AMERICAN CHEESE. SERVED WITH FRIES

- BACON CHEESEBURGER 13.95

JUICY 1/2 LB. BURGER TOPPED WITH BACON AND  
AMERICAN CHEESE. SERVED WITH FRIES.

**CHRISTIE'S PRIDE- FISH EN PAPPILOTE WITH OUR WINE BUTTER SEAFOOD STUFFING  
AVAILABLE ONLY SATURDAYS AND SUNDAYS 25.00 WITH SIDE AND SALAD**

### CATCH OF THE DAY

**TODAY'S FRESH FISH - LIMITED QUANTITIES DAILY**  
PREPARATION STYLES : BLACKENED, FRIED OR  
GREEK-STYLE (PAN-BROILED WITH OLIVE OIL, LEMON AND OREGANO)  
SERVED WITH SIDE AND A SALAD.

- TILAPIA 6 OZ 14.95 10 OZ 19.95

- RAINBOW TROUT 24.00 - ALMONDINE STYLE 25.00

- SNAPPER FILLET 30.95

- SALMON 5 OZ 14.95 8 OZ 22.95

**NEW- GINGER SOY STYLE AVAILABLE FOR SALMON**

- TWO (2) AMERICAN CATFISH FILLETS 24.00  
BLACKENED, BROILED OR FRIED. SERVED WITH FRIES AND A SALAD.

- SEAFOOD PLATTER 22.95  
OUR FAMOUS GULF OF MEXICO FRIED SHRIMP,  
AMERICAN CATFISH AND STUFFED CRAB. SERVED WITH FRIES AND SALAD

- SALMON ROYALE 28.00  
BLACKENED SALMON TOPPED WITH BLACKENED SHRIMP  
IN A CAJUN CREAMY SAUCE WITH PEPPERS, CRAWFISH  
AND MUSHROOMS. SERVED WITH DIRTY RICE AND SALAD

- BROILED COMBINATION PLATTER 26.95  
BROILED SNAPPER, SHRIMP, AND PAN-BROILED OYSTERS.  
SERVED WITH DIRTY RICE AND SALAD

- SHRIMP CANCUN 26.00  
BACON WRAPPED GULF SHRIMP, CHEESE, JALAPENO  
WITH DIRTY RICE AND SALAD

- JUMBO LUMP CRABMEAT SAUTÉ 31.95  
SAUTÉED WITH HOUSE WINE BUTTER. SERVED WITH SIDE AND SALAD

- JUMBO LUMP CRABMEAT AU GRATIN 34.95  
WITH HOUSE WINE CHEESE SAUCE BAKED AND COVERED IN CHEESE.  
WITH SIDE AND SALAD ...A TRUE DELIGHT!

- US CHOICE STEAKS** SERVED WITH SIDE AND SALAD
- 10 OZ STRIP SIRLOIN 28.00 14 OZ STRIP SIRLOIN 34.00
- 10 OZ RIBEYE 32.00 14 OZ RIBEYE 38.00

- CLASSIC LOBSTER THERMIDOR 48.95**  
LOBSTER TAIL MEAT SAUTÉED WITH CRABMEAT, WINE AND THERMIDOR  
SAUCE (WINE CHEESE SAUCE) BAKED AND COVERED WITH CHEESE  
WITH SIDE AND SALAD

### ADD-ONS

- ALASKAN KING CRAB LEGS (1 LB, 4 PIECES) 50.00

- FRIED SHRIMP (6) 10.5 (9) 15.75 (12) 21.00

- A LA CARTE OYSTERS (6) 13.95

FRIED OR PAN-BROILED WITH SEASONED FLOUR

- JUMBO LUMP CRAB SAUTÉ TOPPING 12.00

- AU GRATIN POTATOES 4.50

- CATFISH FILLET (1) 9 DIRTY RICE 4

- BAKED POTATO 5 BROCCOLI 4

- STUFFED CRAB (1) 4 COLESLAW 4

- STUFFED SHRIMP(1) 4 FRENCH FRIES 4

- TOMATO BRAISED GREEN BEANS 4 FRESH SPINACH SAUTÉED 4

### SIDES

- AU GRATIN POTATOES ONION RINGS STEAMED BROCCOLI

- COLESLAW FRENCH FRIES SAUTÉED SPINACH

- DIRTY RICE WHITE RICE TOMATO-BRAISED GREEN BEANS

**SUBSTITUTE SMALL GREEK SALAD FOR HOUSE SALAD +1**

**SUBSTITUTE CHOPPED ROMAINE BACON AND BLUE CHEESE CRUMBLES +2**

**SUBSTITUTE BAKED POTATO FOR FRIES OR SIDE +2**

**SALAD DRESSINGS: 1000 ISLAND, BLEU CHEESE, CAESAR,  
HONEY MUSTARD, ITALIAN, CHIPOTLE RANCH OR RANCH**

### 🌀 ORIGINAL MENU ITEM

*Don't see your favorite Christie's dish.... please ask us!*

*Note: We can only accept credit cards with chips for payment and cash*

# Christie's

GULF COAST SEAFOOD ★ STEAKS ★ PO BOYS & SANDWICHES

ESTABLISHED BEFORE YOU WERE BORN

103 YEARS- SINCE 1917

WE ALREADY SURVIVED ONE PANDEMIC

## DINING ROOM

### DESSERTS

KEY LIME PIE	5.75
CHOCOLATE LAYER CAKE	5.95
BANANAS FOSTER PIE	5.95
CARROT CAKE	6.50
GREEK SPONGE CAKE WITH STRAWBERRY SAUCE	5.25

### FOR THE CHILDREN 12 & under

GRILLED CHICKEN SERVED WITH ONE SIDE	5.95
FRIED OR GRILLED CHICKEN FINGERS SERVED WITH ONE SIDE.	5.95
FRIED SHRIMP SERVED WITH ONE SIDE	6.95
GRILLED CHEESE SERVED WITH ONE SIDE	4.95

### NON ALCOHOLIC DRINKS

ICED TEA , COFFEE	2.95
TOPO CHICO	3.50
BLACKBERRY LEMONADE EACH	3.25
SOFT DRINKS	2.95
GOSLING'S GINGER BEER	2.50
NON-ALCOHOLIC - CAN	

### FROZEN MARGARITAS

REGULAR DELICIOUS	9.00
ADD A FLAVOR	+1.00
STRAWBERRY, MANGO, BLACKBERRY	
PATRON FROZEN MARGARITA	14.00

### BEER

<b>DOMESTIC</b>	
BUD LIGHT	3
MICHELOB ULTRA	4
SAM ADAMS	4
<b>TEXAS</b>	
ST. ARNOLD AMBER ALE	4
ST. ARNOLD ELISSA IPA	4
SHINER BOCK	4
<b>INTERNATIONAL</b>	
DOS EQUIS MEXICO	4
HEINEKEN HOLLAND	4
GUINNESS IRELAND	5

## RANCH WATER

*So Refreshing*

CASAMIGOS TEQUILA,  
TOPO CHICO, LIME 11.00

### APEROL SPRITZ

APEROL, PROSECCO, SODA 12.00

### FULL BAR ALSO AVAILABLE

WHISKEY  
GIN  
VODKA  
SCOTCH  
TEQUILA  
RUM  
ASK FOR YOUR FAVORITE  
MARTINIS , MANHATTANS WE'LL MAKE IT

ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. WINE CONTAINS SULFITES.

## WINE BY THE BOTTLE

<b>ROSÉ</b>	
WHISPERING ANGEL ROSÉ, FRANCE	30
<b>SPARKLING</b>	
LUNETTA 187 ML PROSECCO, ITALY	9
CUPCAKE PROSECCO, ITALY	20
MUMM NAPA BRUT PRESTIGE NV SPARKLING WINE, CALIFORNIA	35
NICOLAS FEULLATTE RESERVE EXCLUSIVE BRUT CHAMPAGNE, FRANCE	50
BILLECART- SALMON BRUT ROSE CHAMPAGNE, FRANCE	97
<b>WHITE (LIGHT BODIED &amp; CRISP)</b>	
PACIFIC RIM DRY RIESLING, CALIFORNIA	26
LANGE TWINS MOSCATO, CALIFORNIA	26
JEAN LUC COLOMBO VIOGNIER/ROUSSANNE, FRANCE	30
RAGOTIERE MUSCADET, FRANCE	25
RAMON BILBAO ALBARIÑO, SPAIN	25
TORRESELLA PINOT GRIGIO, ITALY	25
SANTOLA VINHO VERDE, PORTUGAL	25
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	35
SANTA MARGHERITA PINOT GRIGIO, ITALY	30
CLOS PEGASE SAUVIGNON BLANC, CALIFORNIA	25

<b>WHITE (MEDIUM TO FULLER BODY)</b>	
JOSH CELLARS CHARDONNAY, CALIFORNIA	25
KENDALL-JACKSON CHARDONNAY, CALIFORNIA	30
LA CREMA CHARDONNAY, CALIFORNIA	30
HOLY ARCHANGELS CHARDONNAY, CALIFORNIA	30
RODNEY STRONG CHALK HILL CHARDONNAY, CALIFORNIA	30
SEABOLT CHARDONNAY, CALIFORNIA	48

<b>RED (MEDIUM BODY &amp; SMOOTH)</b>	
JOSH CELLARS MERLOT, CALIFORNIA	25
DRUMHELLER MERLOT, WASHINGTON	25
MEIOMI PINOT NOIR, CALIFORNIA	35
ELOUAN PINOT NOIR, OREGON	35
HOLY ARCHANGELS MERLOT, CALIFORNIA	30
BOUCHON CABERNET SAUVIGNON, CALIFORNIA	25
GRAYSON CABERNET SAUVIGNON, CALIFORNIA	25
CANYON ROAD CABERNET SAUVIGNON, CALIFORNIA	20
CANYON ROAD MERLOT, CALIFORNIA	20

<b>RED (FULL BODIED)</b>	
SANTA EMA CABERNET SAUVIGNON, CHILE	25
RUTA 22 MALBEC, ARGENTINA	25
STERLING VINTNERS CABERNET SAUVIGNON, CALIFORNIA	25
1000 STORIES ZINFANDEL, CALIFORNIA	25
LOUIS MARTINI CABERNET SAUVIGNON, CALIFORNIA	25
STAGS' LEAP CABERNET SAUVIGNON, CALIFORNIA	50

### WINE BY THE GLASS

LA CREMA CALIFORNIA CHARDONNAY	12.00
KENDALL JACKSON CALIFORNIA CHARDONNAY	10.00
WHISPERING ANGEL FRANCE ROSE	11.00
LANGE TWINS CALIFORNIA MOSCATO	10.00
CLOS PEGASE CALIFORNIA SAUVIGNON BLANC	10.00
SANTA EMA CALIFORNIA CABERNET SAUVIGNON	9.00
CANYON ROAD CALIFORNIA CABERNET SAUVIGNON OR MERLOT	8.00

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THERE MAY BE SMALL SHELLS IN THE CRAB MEAT BECAUSE IT'S REAL CRABMEAT. THERE MAY BE BONES IN THE FISH - EVEN THOUGH WE CLEAN THEM OURSELVES, WE MIGHT MISS ONE. PLEASE TELL YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.